

TRADITIONAL HOG ROAST

All salads are included and served with a selection of crusty breads

THE TRADITIONAL “PORKER”

Whole pig salted, oiled & herbed with Super Event’s secret recipe!

Spit roasted for 8 to 10 hours over charcoal and apple wood chips

We constantly baste the pig so the flavour penetrates through to the meat. The pig is served with crisp salt crackling, home-made bramley apple & garden mint sauce, apricot, sage & onion stuffing and a rich roast mustard gravy

HOT NEW POTATOES

Small hot new potatoes served with a lemon and chive butter

TOMATO, MOZZARELLA AND BASIL

Vine ripened, Italian plum and sweet cherry tomatoes, with fresh torn buffalo mozzarella, fragrant basil leaves, finished with extra virgin olive oil and snipped chives

MEDITERRANEAN PASTA

Tri colour pasta spirals dressed with ripe sunblushed tomatoes, plump Mediterranean olives, garlic, fresh basil, sweet roasted peppers, oregano and fresh shaved parmesan

CLASSIC HOMEMADE COLESLAW

Shredded carrots, celeriac, cabbage, a hint of onion, richly dressed with a creamy mayonnaise and finished with cracked black pepper

WATERCRESS, SPINACH AND ROCKET

Fresh baby leaves simply tossed with a classic French Vinaigrette

MOROCCAN TABOULE

Fresh couscous mixed with chickpeas, red onion, garlic, fresh mint and coriander, roasted peppers, cucumber, with a hint of mild chilli and lemon dressing

BAKERS BASKET

A selection of crusty French bread and butter

VEGETARIAN OPTION - PORTOBELLO MUSHROOM

Large, flat, open mushroom, brushed with garlic and parsley butter, filled with chargrilled asparagus spears and topped with goat’s cheese and crispy red onions



Get in touch to find out more!

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SUPER EVENT

The Wedding People

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